



## **DOMINATOR**PLUS

# G3625 Radiant Chargin

### Key features

- 2 x 8.6kW cast iron burners
  - Quick heat up, reduced waiting time
- Reversible, angled, heavy duty cast iron brander bars
  - Delivers even heat across entire cooking surface
- Full width cooking area
  - Maximum output
- Independently controlled burners
  - Vary heat across unit if required or even turn one side off during quieter periods
- Removable stainless steel surround
  - Ensures adjacent equipment remains spatter free
- Grease collection tray at front of unit
  - Catches and contains grease and fat
- Full width debris collection tray below unit
  - Catches all grease and debris
- Large capacity grease collection container
  - Easy to remove and empty during service
- Cast iron burners with variable control / turndown
  - Ensures chargin is at the desired temperature
- Laser-etched control icons
  - Permanent, indelible markings

### Accessories

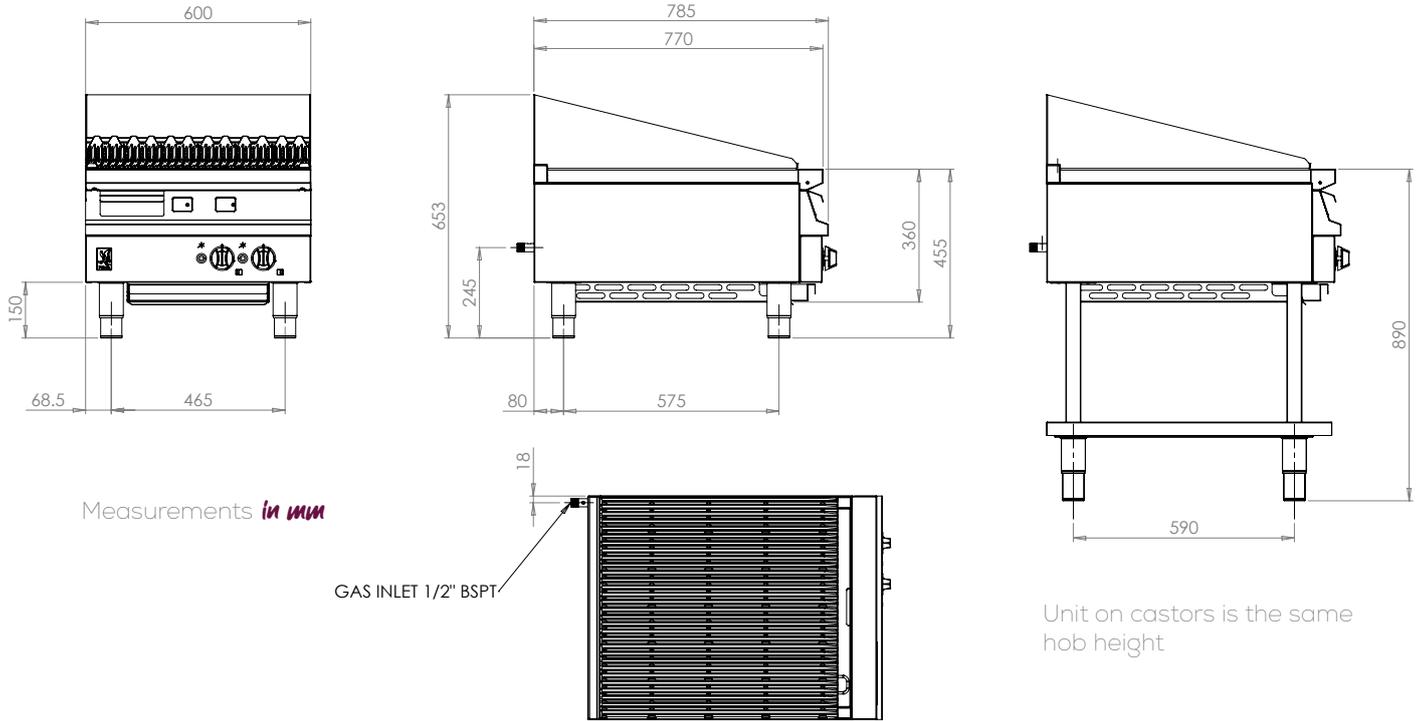
- Griddle plate
- V bars
- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit



### Similar Models

- G3425 radiant chargin
- G9460 radiant chargin
- G9490 radiant chargin
- E3625 electric chargin

## Radiant Charngrill



## Specification details

Total rating (natural and propane - kW - Nett)	17.2	
Total rating (natural and propane - btu/hr - gross)	64,573	
Inlet size (natural and propane)	3/4" BSP	
Flow rate - natural (m <sup>3</sup> /hr)	1.69	
Flow rate - propane (kg/hr)	1.34	
Inlet pressure (natural and propane - mbar)	20 / 37	
Operating pressure (natural and propane - mbar)	15 / 37	
Cooking area (w x d - mm)	560 x 630	
Number of burners	2	
Number of brander bars	6	
Weight (kg)	143	
Weight on stand (kg)	165	
Packed weight (kg)	162	
Packed dimensions (w x d x h - mm)	650 x 1000 x 650	
GTIN numbers	Nat Gas	LPG
	5056466901837	5056466901844

## Installation notes

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.

